

TESTA CALDA

IGT - ROSSO VERONESE



Grape varieties and production

Corvina 60% - Corvinone 10% - Rondinella 30%
3000 bottles



Area and soil

Vineyard in Monte Martinelli area in Montorio (VR),
located at 190 meters asl, southwest exposure.
red flake sedimentary soil.



Vine training and harvesting

Veronese pergola, plantations of 1950 and 1990.
Thinning out in August and harvest in the first
ten days of October, manual execution.
Yield 5000 kg/ha



Vinification and aging

Spontaneous fermentation in concrete tanks.
Aging 18 months in concrete and
12 months in bottle.
Sulfur dioxide less than 30 mg/l



Alcohol content and pairings

13.00% vol.
Ideal with rich first courses such as pasta with
meat sauce or composite risotto, or
roasted-grilled meat main courses, cured
meats and mature cheeses.

